TAPAS

Olives & Sbrinz cubes 9.00

Falafel - 5 pieces | tomato sauce 5.50

Haddock fries | remoulade sauce | red onions 11.50

Fish croquettes - 3 pieces | aioli 8.50

Albondigas - 4 pieces | meat balls | spicy tomato sauce 9.00

Fried mussels | aioli 8.00

Beetroot hummus | baked bread slices 8.50

Salmon breads - 2 pieces | french bread | lemon mayonnaise | sprouts 9.00

Maties bread | beetroot mayonnaise | sprouts | onions 9.00

Tuna breads - 2 pieces | tuna | french bread | capers | onions 7.50

Tatar breads - 2 pieces | beef | french bread | capers 9.00

Fritto misto | shrimps | calamari | vegetables | aioli | lemon 18.00

Mixed apero platter (for 2-3 persons)
olives | parmesan | raw ham | mixed nuts | salami
Fr. 28.00

All prices in CHF incl. 8.1% VAT. - If you have any allergies, intolerances or other questions, please contact our service staff.
Declaration of origin: veal & beef CH, pork CH, chicken CH, salmon NO, albeli CH, perch DE, crayfish CH, haddock ISL, salami & raw ham EU, mussels F, prawns VN, calamari IT

APPETIZERS & SALADS

Mixed leaf salad / mixed seasonal salad	9.00 / 12.00
Soup of the day	11.00
Tomatoes & buffalo mozzarella | basil | red onions | olive	18.00
Buffalo mozzarella & anchovies | rocket salad | cherry tomatoes	18.00
Garnished sausage and cheese salad	18.00
Salad bowl with chicken breast strips	26.00
Salad bowl with crunchy Egli | tartar sauce	28.00
Salad bowl with falafel	24.00

Dressing of your choice: French | Italian | raspberry vinaigrette

PINSA

Vegetarian - Pinsa 24.00
Pinsa | tomato sauce | grilled vegetables | mozzarella | basil | balsamic vinegar

Raw ham - Pinsa 25.00
Pinsa | tomato sauce | raw ham | mascarpone | rocket

Salmon - Pinsa 25.00
Pinsa | salmon | dill | herb cream sauce | red onions

Focaccia - Pinsa 9.00 / 16.00
Pinsa | garlic | herbs | olive oil

SPRINGTIME DISHES

Wild garlic soup 12.00
Croûtons

Asparagus salad 17.00
Rocket salad | cherry tomatoes | parmesan cheese | raspberry dressing
This dish is also available vegan

Fried Lake Lucerne Albeli with green asparagus 31.00
Homemade lemon mayonnaise

Baked perch with green asparagus 28.00
Homemade lemon mayonnaise

Gnocchi with wild garlic pesto 18.00 / 24.00
Cherry tomatoes | Parmesan
This dish is also available vegan

Yoghurt and strawberry mousse 11.50
Heavy cream | fresh strawberries

MEAT & FISH

Beef tartare 22.00 / 32.00
Umami | pickled egg yolk | caper apples | butter | baguette

Cordon Bleu 32.00
Pork schnitzel | mountain cheese | ham | grilled vegetables | French fries

Entrecôte of Swiss beef (180gr) 48.00
Grilled vegetables | herb butter | French fries

The Wiener Schnitzel 44.00
Veal | parsley potatoes | cranberries | lemon

Alpine macaroons 23.00
Pasta | potatoes | cream | cheese | fried onions | apple sauce
with bacon +3.00

Lake Zurich - Crab ragout 36.00
Tagliatelle | tomato sauce | Cognac

Fish´n´Chips 28.00
Haddock | French fries | tartar sauce

Fried Lake Lucerne Albeli 31.00
Baked vegetables | parsley potatoes | homemade lemon mayonnaise

Perch crispy 28.00
Parsley potatoes | baked vegetables | remoulade sauce

SWEETS

Affogato al caffé 11.50
with Rum

Iced coffee 9.50
additionally with cherry liqueur +3.00

Sorbet Colonel 10.50
Lemon sorbet | Vodka

Fresh strawberries 14.00
Vanilla ice cream | crumble | cream

Nut coupe 15.00
Vanilla ice cream | chocolate ice cream | hazelnut ice cream
Crumble | caramel sauce | macadamia | cream

Banana split 14.00
Vanilla ice cream | chocolate ice cream | banana | chocolate sauce | cream

Cheese cake 11.00
Raspberry sauce | crumble

Homemade fruit tart according to daily offer 6.50
with cream +1.50

Dolce Amore Premium Gelato from Küssnacht - 100% natural - per scoop 4.50
Ice cream varieties: vanilla bourbon | chocolate grand cru
mocha arabica | hazelnut | caramel
Vegan ice cream: coconut-stracciatella
Vegan sorbets: raspberry | lemon | mango | orange-rosemary
with cream + 1.50